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Listing of the claims

Please cancel claims 3, 10 and 22-24:

Please amend claims 1, 2, 4-9, 11-18, and 21; and

Please add new claims 25-27 as follows:

Claim 1. (currently amended): A batter composition, comprising ~~at least one component selected from~~ insoluble vegetable protein and insoluble dietary fibers, wherein said protein and said fiber have been isolated from their source.

Claim 2. (currently amended): A batter composition, comprising an insoluble dairy protein-~~preferably a casein and optionally~~ insoluble dietary fiber.

Claim 3. Cancelled.

Claim 4. (currently amended): A batter composition according to claim 1, wherein the composition comprises an insoluble dietary fiber selected from the group consisting of cellulose fibers, hemicellulose fibers, ~~and~~ lignin fibers, ~~preferably from~~ and potato fibers.

Claim 5. (currently amended): A batter composition according to claim 1, comprising a dietary fiber selected from gums, pectin fibers, starch fibers, glycoprotein fibers and mucilages.

Claim 6. (currently amended): A batter composition according to claim 1, wherein the solubility of the protein and/or the insoluble dietary fiber in water (~~pH 7~~) at a temperature of 20 °C is 10

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wt. % or less, ~~preferably 5 wt. % or less, more preferably 2.5 wt. % or less,~~ based upon the total weight of the solution.

Claim 7. (currently amended): A batter composition according to claim 1, wherein the insoluble protein is selected from a protein from a cereal, a fungus, a legume, ~~a tuber or a root, preferably a protein selected from the group consisting of~~ potato proteins, soy proteins, arrow root proteins, cassava proteins, yam proteins and taro proteins.

Claim 8. (currently amended): A batter composition according to claim 1, wherein the combined amount of the fibers and the insoluble proteins is at least 1 wt. %, ~~preferably at least 5 wt. %, more preferably at least 10 wt. %~~ based upon the total dry weight.

Claim 9. (currently amended): A batter composition according to claim 1, wherein the combined amount of ingredients other than the fibers and the insoluble proteins is 95 wt. % or less; ~~preferably 90 wt. % or less, more preferably 85 wt. % or less~~ based upon the total dry weight.

Claim 10. cancelled

Claim 11. (currently amended): A batter composition according to claim 1, wherein the composition comprises at least one component selected from the group consisting of ~~(potato)~~ dextrins, flavors ~~(such as sweeteners, spices, herbs, salts, salt substitutes)~~ colors, conditioners, leavenings, flours ~~(such as from wheat, corn, rice)~~, added nutrients, thickeners ~~(such as gums and other hydrocolloids)~~, acidulents, fats and oils.

Claim 12. (currently amended): A batter composition, ~~optionally~~ according to claim 1, comprising at least one component selected from the group consisting of dietary fibers from a tuber or a root and insoluble vegetable proteins from a tuber or a root.

Claim 13. (currently amended): A batter composition, ~~optionally~~ according to claim 1, comprising at least one component selected from the group consisting of dietary fibers from a potato and insoluble vegetable proteins from a potato or soy.

Claim 14. (currently amended): A batter composition according to claim 12, wherein the combined amount of said dietary fibers and said insoluble protein is at least ~~let.~~ 1 wt % based upon the total dry weight, ~~preferably at least 5 wt. %, more preferably at least 10 wt. %.~~

Claim 15. (currently amended): A Coated food product, wherein at least part of the surface of the food product comprises a batter composition according to claim 1 and ~~preferably~~ at least part of the surface comprising the batter composition contains bread crumbs.

Claim 16. (currently amended): The coated ~~Coated~~ food product according to claim 15, wherein the coated food product is frozen.

Claim 17. (currently amended): The coated ~~Coated~~ food product according to claim 15, comprising a food selected from the group consisting of fish, meat and vegetable products.

Claim 18. (currently amended): ~~Coating~~ A coating for a food, comprising a batter composition as defined in claim 1 and ~~preferably~~ bread crumbs.

Claim 19. (previously presented): A process for preparing a coated food product comprising coating the food product with a composition according to claim 1.

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Claim 20. (previously presented): A process for preparing a batter composition according to claim 1, which comprises mixing ingredients comprising at least one component selected from insoluble vegetable protein and insoluble dietary fibers.

Claim 21. (currently amended): ~~Method~~ A method for preparing food, comprising baking and/or microwaving the food product according to claim 15.

Claim 22-24. Cancelled.

Claim 25. (new): A method for imparting a crispy texture to a microwaved and/or oven-baked food comprising coating said food with a batter composition comprising at least one component selected from insoluble vegetable protein and insoluble dietary fibers.

Claim 26. (new): The method according to claim 25, wherein the insoluble dietary fiber is selected from the group consisting of cellulose fibers, hemicellulose fibers, lignin fibers, and potato fibers.

Claim 27. (new): The method according to claim 25, wherein the protein is a protein having a solubility in water at a temperature of 20 °C of 10 wt. % or less, based upon the total weight of the solution.